



FEBRUARY 2024

Greetings

FROM OUR TEAM



As we embrace the tranquility of winter, I am delighted to share some exciting updates and upcoming events that will illuminate your beloved Williamsburg Winery with renewed vibrancy and warmth.

Despite the dark and cold of winter, we anticipate a spring season filled with enhanced experiences, enriching programming, and captivating events, infusing the winery with a fresh energy and enthusiasm that embodies the essence of our historic estate.

I want to extend a heartfelt shout-out to each of our wine club members for your unwavering support and loyalty, especially as we navigate through changes. Your dedication inspires us, and we are genuinely excited for the promising future ahead as we continue this journey together, amidst the cherished grounds and historic charm of your Williamsburg Winery.

As we eagerly await the releases of our 2023 whites in the spring, February brings its own celebrated occasion – the highly anticipated release of our 2021 Adagio. If you haven't secured your tickets yet, fear not! You still have time to join me on February 17th for an evening filled with art, wine, and jazz as we raise our glasses to welcome this new vintage. Furthermore, our event will feature an array of art, wine, excursions, and more, all up for auction, with proceeds benefiting our nation's veterans through our esteemed partner charity, Vet First, Inc. For additional information on this event and the remarkable work carried out by Vet First, Inc., please visit williamsburgwinery.com/visit/special-events or scan the QR code.

Stay tuned for more updates and announcements as we embark on this exhilarating journey into the season ahead.

Cheers, Michael A. Kokolis

MICHAEL KOKOLIS

SCAN TO
PURCHASE
ADAGIO GALA
TICKETS





2021 Virginia Cabernet Franc

Limited Release

BLEND: 80% Cabernet Franc, 20% Tannat

This wine exudes wonderful notes of vanilla, currants, blackberries, blueberries, and raspberries, along with a crisp green apple. The creamy vanilla and cocoa envelop the mouth with well-integrated oak and tannins allowing for a soft and balanced expression of the fruit. This wine is fresh and approachable with a long smooth finish. The Cabernet Franc fermented in tank and the Tannat fermented in bins both for 7 days, blending the two afterwards.



2021 Gabriel Archer Reserve

BLEND: 38% Cabernet Franc, 33% Cabernet Sauvignon, 14% Merlot, 10% Tannat, 5% Petit Verdot

Sometimes there are just no words to describe perfection. This Reserve is the epitome of Old World elegance. This wine expresses a wonderful balance of fruit, spice, oak, and tannins. This is a blend that can be savored now or aged for several years. The 2021 Gabriel Archer Reserve was fermented in stainless steel and 1/2 ton micro bins for 7-9 days. It was then aged in a series of French and Hungarian oak barrels.



2021 Virginia Merlot

BLEND: 100% Merlot

Initially the wine shows an upfront fresh berry note with strawberry and black cherry leading the way. This then shows some subtle cassis, plum and lemon touches. All these fruits are enhanced by the Sweet Tart/Jolly Rancher candy quality. This candied fruit quality is balanced with a touch of cocoa and vanilla with a hint of perfume. The tannins are very soft and pair well with the like oak nuance. The finish is clean and fruit forward.



2021 Virginia Touriga Nacional

Limited Release

BLEND: 100% Touriga Nacional

Raspberry, strawberry, red apple, and rhubarb fruits are present along with a nice cinnamon, clove and nutmeg spice nuance. The fruit and spice are well balanced with the floral/flowery notes along with some cocoa and graphite. The different layers of the wine are well integrated, as are the oak and tannin elements. This wine will pair well with many different foods. The Touriga fermented in stainless steel tank for 6 days then aged for 12 months in 100% French Oak Barrels.



2021 Virginia Cabernet Sauvignon

BLEND: 100% Cabernet Sauvignon

This wine is a wonderful ambrosia of currants, dark berries, rhubarb, cinnamon/clove, vanilla and cocoa, along with some floral notes. The oak aging creates a well-balanced palate with smooth approachable tannins that envelope the fruit and provide a long bright and clean finish. As with the other 2021 blends, this wine sets a higher standard on how great a Virginia Cabernet Sauvignon can be. This Cabernet was aged in 74% French Oak and 26% Hungarian Oak for 12 months.



2021 Wessex Hundred Petit Verdot

BLEND: 100% Petit Verdot

The Wessex Petit Verdot continues to express wonderful bold wines of blueberry, blackberry, figs and cassis with a touch of bright red fruit to enhance the aged fruit. The fruit is matched well with the floral violet notes and herbal nuances. Additionally, there is a touch of earthy and spicy characters that is well balanced within the wines structure. The oak is well integrated with the fruits and offers some lovely graphite and vanilla layers. The mouthfeel and finish are rich and creamy with the fruit and tannins playing well with each other. The Petit Verdot was aged in 100% French oak barrels for 12 months.





2022 Rkatsiteli *Limited Release*

BLEND: 100% Rkatsiteli

This wine resembles summer in a glass with the strawberries, blueberries, apricot, lemon, and fresh cut grass blending together with a creamy warm spice. The rich fruits are wonderfully expressed and accentuated by the creaminess leading to a lingering smooth finish, reminiscent of a long summer day. The grapes fermented for 18 days in stainless steel., then was aged in 57% Stainless Steel, 22% Concrete Eggs, 21% Neutral French Oak Barrels.



2022 Wessex Hundred Viognier

BLEND: 100% Viognier

A wonderful array of fresh pineapple, peach, and wildflowers with just a touch of strawberry and cherries. The fruits are nicely matched with a creamy vanilla, yeast character along with some limestone nuances. The mouthfeel is very bright and fruit forward with a long creamy finish and a bit of lemon zest to balance it all out. The Viognier fermented for 18 days in stainless steel, then aged in 37% Acacia Barrels, 34% Stainless Steel Barrels, and 29% Concrete Eggs.



2021 Acte 12 of 1619 Chardonnay

BLEND: 100% Chardonnay

A wonderfully structured Chardonnay with notes of lemon meringue, green apple, melon and Apricots. The fruits are backed up with a touch of fresh grass, clove and pepper. There is a just a hint of tropical nuances that build on the structure of the wine. The mouthfeel is full bodied, which enhances the bright clean fruit forward finish, with the fresh lemons. Overall, a well-balanced wine that should age well over the next couple years and will pair well with whatever creeps, crawls or walks out of the Chesapeake Bay. This wine aged in 46% French Oak, 35% Stainless Steel, 19% Acacia Wood for 7 months.



CONNOISSEUR

REDS



2021 Virginia Cabernet Franc, Limited Release
2021 Gabriel Archer Reserve
2021 Virginia Merlot
2021 Virginia Touriga Nacional, Limited Release
2021 Wessex Hundred Petit Verdot
2021 Virginia Cabernet Sauvignon

MIXED



2021 Virginia Cabernet Franc, Limited Release
2021 Gabriel Archer Reserve
2021 Virginia Touriga Nacional, Limited Release
2022 Rkatsiteli, Limited Release
2021 Acte 12 of 1619 Chardonnay
2022 Wessex Hundred Viognier

DISCOVERY

REDS



2021 Virginia Cabernet Franc, Limited Release
2021 Gabriel Archer Reserve
2021 Virginia Merlot

MIXED



2021 Virginia Cabernet Franc, Limited Release
2021 Gabriel Archer Reserve
2022 Rkatsiteli, Limited Release

CLASSIC

REDS



2021 Virginia Cabernet Franc, Limited Release
2021 Gabriel Archer Reserve
2021 Virginia Merlot

MIXED



2021 Virginia Cabernet Franc, Limited Release
2021 Gabriel Archer Reserve
2022 Rkatsiteli, Limited Release

WHITES



2022 Rkatsiteli, Limited Release
2021 Acte 12 of 1619 Chardonnay
2022 Wessex Hundred Viognier

SCALLOPS WITH SPRING PEA RISOTTO

INGREDIENTS

- 2 Cups Fresh Peas, cooked (if frozen, thaw first)
- 8 Cups Chicken Stock, heated
- 5 Tablespoons Extra Virgin Olive Oil
- 1 Stalk Celery, finely chopped
- ¼ Cup finely chopped Shallots
- 2 Cups Arborio Rice
- 1 Cup Dry White Wine
- Kosher Salt & Freshly Ground Black Pepper
- 3 Tablespoons Butter, room temperature
- ½ Cup Grated Parmesan
- 1 Pound Sea Scallops

INSTRUCTIONS

1. Put 1 cup peas and 1/3 cup chicken stock into a blender and blend until smooth; set aside. Place a large, deep skillet over medium heat and pour in 3 tablespoons olive oil. Add celery and shallots and cook, stirring, for 5 minutes, until soft. Stir in rice, making sure to coat all the rice grains with the oil. Add wine and cook until most of the liquid has evaporated. Ladle in 1 cup of hot stock. Using a wooden spoon, stir gently until most of the stock has been absorbed. Keep adding stock, a cup at a time, and stirring. After about 10 to 15 minutes, test the rice. It should be cooked and creamy but still have a slight bite to it. (You may not need all of the stock.) Season with salt and pepper. Stir in the butter and Parmesan. Gently fold in the pea puree and remaining 1 cup whole peas. Taste for seasoning. Remove from the heat and cover while you sear the scallops.
2. Set a large nonstick saute pan over medium heat and add 2 tablespoons olive oil and 1 tablespoon butter. Pat the scallops with paper towels to make sure they are very dry. Season on both sides with salt and pepper. Add scallops to pan, making sure not to overcrowd, and cook until they are nicely browned on both sides, about 4 to 8 minutes depending on the size of your scallops.
3. Check the risotto and add a bit more stock if it has gotten too thick. In a shallow bowl or plate, make a nice mound of risotto and top with 3 or 4 scallops. Garnish with the Spring Green Salad, Parmesan, and olive oil. Serve immediately.



WINERY EVENTS

February 17: The Art of Wine & Jazz - Adagio Release Gala
February 22: Sip & Savor Series, Wine Lovers Pairing, Merchants Square
March 12: Culinary Creations, St. Patrick's Day Dinner
March 13: Paint Night with Leisa Perk
March 21: Sip & Savor Series, Italian Wines, Merchants Square
March 31: Easter Brunch at Wessex Hall

April 10: Paint Night with Leisa Perk
April 17: Strictly Business at Williamsburg Winery
April 18: Sip & Savor Series, Blooming Varietals, Merchants Square
April 25: Culinary Creations, Spring Dinner in the Vineyards

[WILLIAMSBURGWINERY.COM/VISIT/SPECIAL-EVENTS](https://williamsburgwinery.com/visit/special-events)

ROASTED PORK TENDERLOIN WITH APPLES AND SWEET POTATOES

INGREDIENTS

- 1 (1 lb.) Pork Tenderloin, trimmed of fat
- ½ Teaspoon Kosher Salt
- ¼ Teaspoon Freshly Ground Black Pepper
- 1 Tablespoon Canola Oil
- 1 Pound Sweet Potatoes, peeled and cut into ½ inch pieces
- 1 Cup chopped Sweet Onions
- 2 Cloves Garlic, minced
- ¼ Cup Apple Cider
- ¼ Cup Cider Vinegar
- 2 Medium Apples, Granny Smith or Honey Crisp, cored and cut into eighths
- 2 Sprigs Fresh Thyme
- 2 Bay Leaves



INSTRUCTIONS

1. Preheat oven to 350 degrees F. Sprinkle meat with salt and pepper. In a 12-inch skillet, heat oil over medium-high. Add meat; cook 5 minutes or until browned on all sides. Transfer to a plate.
2. Add sweet potatoes to skillet. Cook over medium 2 minutes, stirring occasionally. Add onions and garlic; cook 3 to 5 minutes or until onions are tender, stirring occasionally. Stir in cider and vinegar. Return meat and any juices to skillet. Add the remaining ingredients.
3. Transfer skillet to oven. Bake 20 to 25 minutes or until a thermometer inserted in center of meat registers 145 degrees F, turning and basting meat occasionally. Remove and discard thyme and bay leaves.
4. Transfer meat to a cutting board. Cover with foil and let stand 5 minutes. Cut meat into 1/4-inch slices. Serve with potato mixture and, if desired, top with additional thyme.



CONNECT WITH US!

Learn more about your wine club benefits, information or how to upgrade your wine club tier.